



  
**Handford**  
W I N E S

**Handford Wines  
Brunello di Montalcino 2016 Offer**

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# Brunello di Montalcino 2016 Vintage Report

## The Vintage

***“They are like a well-muscled black stallion in its prime. They are dark yet radiant, expressive, nearly explosive at times, yet pure, poised and structured. These are wines that capture your imagination; and no matter how youthfully tense they are today, you simply can’t help but revisit a glass over and over again; because in many cases, the aromatics alone are intoxicating.[...] finding a solidly performing bottle of 2016 Brunello di Montalcino won’t be difficult for any consumer.” - Eric Guido (Vinous.com)***

After the consecutive release of a solid gold selection of incredible 2016 vintage wines such as the 100 point Super Tuscans from Sassicaia Bolgheri, the 100 point Masseto from Ornellaia and the highly rated 2016 Chianti Classico Riservas, comes the final mainstream release from Tuscany for this incredible, once in a generation vintage - the 2016 Brunello di Montalcino reds.

The 2016 vintage will be remembered as a benchmark year for Montalcino, one where the wines are defined by an intense natural fruit concentration and ripeness combined with piercingly fresh framing acids making for wonderfully focused wines that exhibit poise, balance and all round harmony. Taut, tightly coiled and firm in structure at this early stage, the 2016s boast wonderfully detailed dark black cherry aromatics and superb freshness on the palate setting these wines up for a long, prosperous maturation potential.

For Brunello lovers, this is undoubtedly the finest vintage release since the classic and similarly structured 2010 expressions which launched the region of Montalcino into the mainstream of global fine wine collectability. Whatever comparisons the critics make, the 2016s look to be the greatest vintage offering of Brunello in the 20+ years that Handford Wines has been selling this region’s wines en primeur.

Our buyer, Greg Sherwood MW, made two trips to the region pre-pandemic in July and August 2019, to taste these phenomenal wines from barrel with the producers and, ever since, Handford Wines have been preparing for this legendary vintage release and fighting to secure the much sought-after allocations.

## The Market

Brunello di Montalcino en primeur is now a worldwide fine wine phenomenon like Bordeaux, Burgundy, Barolo and Barbaresco releases and, as such, commands the attention of all the biggest fine wine collectors. While the pandemic continues to cast a challenging haze across global markets, it has simultaneously resulted in producers either maintaining their 2016 prices

in line with the successful 2015 releases or submitting to only the smallest inflationary increases that register well below the +10% to 15% price increases some were predicting when we visited the producers in 2019. A small silver lining for consumers.

As always, demand will be high and allocations extremely limited. We urge you to register your interest with James Handford MW or Greg Sherwood MW as soon as possible so as not to miss out on the top wines on this iconic vintage.

### **How the Offer Works**

Prices are quoted per case of 6 (unless stated) in bond (i.e. duty free) at London City Bond. Wines may be stored by us or transferred in bond. Most wines will be shipped in the spring or autumn of 2021 for onward delivery. When you choose to receive wines the duty (currently £13.39 per case of 6) and V.A.T. on the total value (inc. duty) must be paid prior to delivery.

Transfer under bond and delivery to the UK mainland are free for orders over £500 (in bond value). Otherwise delivery charged at £25.00 per address. Wines may be collected from 105 Old Brompton Road. Storage with us at LCB is £1.08 per case (up to 12 bottles) per month inc. VAT. (£0.54 up to 6 bottles)

Tasting notes have been included with reference to both our scores and critic's scores from across the globe where possible. Drinking dates give an idea of when the wines will be ready. There are never fixed rules and wines should be enjoyed at as many stages of their life as possible.

### **Please Note**

Orders will be confirmed and invoiced for payment by return and by bank transfer or debit cards. We do not accept credit cards for en Primeur and in bond offers, or for duty payments.

Some growers ask that we do not export their wines.

**James Handford MW and Greg Sherwood MW**

# The Wines

## Tenuta Le Potazzine

Owned and run by Gigliola Gianetti and her two daughters, Viola and Sofia, this five hectare winery is located at 507 metres above sea level, one of the highest points in Montalcino. Le Potazzine's vineyards are split between this breezy location, which gives the wines tremendous elegance and freshness, and warmer sites in Sant'Angelo in Colle further south, where the grapes produce a richer and fuller style.

### **2019 Rosso di Montalcino Le Potazzine**

**£115.00 per 6 bottles IB | £154.00 inc duty & VAT**

Potazzine's Rosso di Montalcino exudes the bright red fruits, freshness and elegance of the vintage. There is a lovely sense of harmony and energy to this Rosso and it's a wine that will win many friends for its consistently stylish and supple elegant nature. Drink 2021-2028.

### **2016 Brunello di Montalcino Le Potazzine**

**£305.00 per 6 bottles IB | £382.00 inc duty & VAT**

Le Potazzine always delivers a smooth and silky style with extreme elegance and the lifted cool-climate fruit that you get from this high-altitude growing site. The 2016 Brunello di Montalcino is taut and firm with cherry fruit, dried raspberry, tilled earth, spice and blue flower. The wine sees an extended fermentation of 40 days and ages in *botte grande* for 42 months. This is a well-balanced wine that is slightly thinner, with one notch lower intensity in this vintage compared to past editions. You get a light, sharp and streamlined style. I prefer the 2015 vintage slightly to this wine, but I'm suggesting a longer drinking window here.



## **Podere Salicutti**

It's been in the works for a few years now, but the ownership switch at Salicutti is now complete. Previous proprietor and founder Francesco Leanza has left his beautiful farmhouse in Montalcino and has now taken up residence in the nearby city of Siena. The new German owners, Felix and Sabine Eichbauer, have taken over and their names are now listed on the back labels of the bottles. In terms of winemaking, nothing has changed and, indeed, these two vintages were completed under Francesco's watch. His style represents purity and a non-interventionist's approach. His simple, hands-off winemaking always works best in the great vintages, and the 2015 and 2016 are absolutely terrific creations. In fact, the new releases are some of the best wines we have ever tasted from Salicutti, one of our favourite estates in the appellation. A new gravity flow winery was built and completed in June 2019 and, as no 2014 Brunello di Montalcino was produced, the 2015 vintage was the first Brunello to be released on to the market since their stellar 2013.

### **2016 Brunello di Montalcino Sorgente Salicutti**

**£285.00 per 6 bottles IB | £358.00 inc duty & VAT**

Sorgente 2016 is enjoying its post-graduation phase that took it from Rosso status to Brunello under the estate's new owners Felix and Sabine Eichbauer. It remains the lowest-priced Brunello of the three cuvees and is the wine with the most open and accessible fruit profile. The 2016 Brunello di Montalcino Sorgente (with a mere 2,456 bottles made) is dark and fruit-driven, but it also shows a high degree of oak that is very apparent, especially during this early tasting. Boasting a new gravity winery, the grapes are fermented in steel and later aged in large *botti*. Sorgente is a two-hectare parcel located at a breezy 450 meters above sea level.

### **2016 Brunello di Montalcino Piaggione Salicutti**

**£385.00 per 6 bottles IB | £478.00 inc duty & VAT**

The Salicutti 2016 Brunello di Montalcino Piaggione draws its fruit from a small 1.2-hectare parcel that sits a little lower in altitude on this beautiful bijou estate. Piaggione is one of the historic single-vineyard wines made here, and its personality is generous, open knit and elegant. The oak is well integrated and the wine offers taut, fresh and pure fruit intensity. There are bright berry and sour cherry aromas with blue flower, rosemary and a touch of crushed stone.

## **Gaja Pieve Santa Restituta**

One of Angelo Gaja's two Tuscan properties, on the site of an old church, Santa Restituta, which dates back to the 4th century. As is the family's style, theirs is a fusion of modern and traditional winemaking. They also own land on the Buonconvento Northern side of Montalcino and some prestigious lands in the South, a stone's throw from Sesti. The Northern sites normally go into the Brunello di Montalcino, with Sugarille and Rennina located around the winery on the Southern side of the town being bottled individually as Crus. These three Brunellos from one of the finest names in Italian wine are impeccably crafted and full of character, finesse and ageability.

### **2016 Brunello di Montalcino Pieve Santa Restituta Gaja**

**£295.00 per 6 bottles IB | £370.00 inc duty & VAT**

The 2016 Brunello di Montalcino normale is a riper and more expressive creation, quite darkly fruited but ultimately much less inward looking than the bigger Brunello Crus of Rennina and Sugarille. Packed full of dark wild cherries, black plums, sweet cherry tobacco, liquorice, botanical spices and menthol nuances all wrapped around a substantial frame of sweet tannins. Ideally this wine needs another few years in bottle, but it is always difficult to resist this wine's inviting sense of opulence, poise and harmony on release.

### **2016 Brunello di Montalcino Rennina Pieve Santa Restituta Gaja**

**£625.00 per 6 bottles IB | £766.00 inc duty & VAT**

The Pieve Santa Restituta 2016 Brunello di Montalcino Rennina (with 15,000 bottles produced) offers intensity and beautifully concentrated fruit. The bouquet reveals layers of wild cherry, rose, blue flower and candied orange peel. However, if you are expecting a more subdued Rennina, that's not what you get in this classic 2016 vintage. The wine is buzzing with energy and vitality, with a lifted and especially brilliant set of aromas. You might also detect a hint of fresh peppercorn or coriander seed that gives the wine a veil of the exotic.

## 2016 Brunello di Montalcino Sugarille Pieve Santa Restituta Gaja

**£685.00 per 6 bottles IB | £838.00 inc duty & VAT**

The Pieve Santa Restituta 2016 Brunello di Montalcino Sugarille opens to the dark, fruity intensity that defines this five-hectare site with schistous clay galestro-rich soils. Sugarille always shows more heft and density, and this impression is amplified in a balanced vintage such as 2016. But with the memory of the 2015 vintage fresh in my mind, I feel that this edition is slightly lither and more streamlined in terms of mouthfeel. The tannins are direct and linear, but the fruit padding is lessened compared to the slightly warm 2015 vintage. In most cases, I prefer 2016 to 2015, but in the case of Sugarille (a 10,000-bottle release), I give a tiny upper hand to the older vintage thanks to its increased complexity and richer textural fibre.



## **Sesti**

Without doubt one of the leading producers in Brunello di Montalcino – an estate of 9 hectares under vine which is run by astrologer Giuseppe Sesti and his daughter Elisa. In the vineyard, everything is kept as natural as possible with zero use of herbicides, pesticides, chemical fertiliser and even outside sourced yeasts. The study of astronomy and lunar cycles has also influenced Giuseppe's approach in the winery - he follows the phases of the moon when it comes to winemaking techniques; only racking wines during a waning of the moon. Ageing of the wines takes place in larger Slavonian oak casks because, according to Sesti, if he is happy with the fruit, the tannins and the overall growing season, then there is no need to mask the wine, but rather preserve the inherent qualities that Sangiovese Grosso draws from these meticulously farmed vineyards.

### **2019 Rosso di Montalcino Sesti**

**£99.00 per 6 bottles IB | £135.00 inc duty & VAT**

The 2019 Rosso di Montalcino is a nicely balanced, fresh and forthcoming expression of Sangiovese executed in an easy and streamlined style. Bright cherry and red currant flavours would pair with your favourite pasta or pizza dishes. The wine closes with crisp, bright and refreshing acidity.

### **2016 Brunello di Montalcino Sesti**

**£295.00 per 6 bottles IB | £370.00 inc duty & VAT**

From the Castello di Argiano, the Sesti 2016 Brunello di Montalcino opens to a soft and nicely textured disposition. This wine has a lovely way about it, not showing too much power or tannins that are too firm. You smell the dark ripeness of the fruit and some of the spice that comes from slow aging in large oak casks. Balanced acidity and tart fruit flavours appear on the close.

## **2015 Sesti Brunello di Montalcino Riserva Phenomena**

**£395.00 per 6 bottles IB | £490.00 inc duty & VAT**

**£425.00 per 3 Magnums IB | £526.00 inc duty & VAT**

This Riserva from Sesti is rich, dark and full-bodied. From a beautifully warm and sunny vintage, the 2015 Brunello di Montalcino Riserva Phenomena displays dark fruit, ripe cherry, tobacco, balsam herb and exotic spice. A mere 3,750 bottles were made. The wine is textured and velvety with fresh acidity and integrated tannins. Compared to the 2016 Brunello normale, this wine is broader and wider. Really superb... as always.



## **Gianni Brunelli**

The formidable and passionate Laura Brunelli runs both the estate and the family's fantastic restaurant in Siena, Le Logge – a must visit if... you can get a booking! With very small land holdings (4.5ha in total) this is truly a handmade labour of love. They have two sites, one on the Northern side of Montalcino (Le Chiuse di Sotto) and one on the Southern side (Podernovone), allowing them to blend the cool elegant style of the North with the power and depth of the South. This winery remains one of Handford Wines' perennial favourite Montalcino producers for both quality and value for money.

### **2019 Rosso di Montalcino Gianni Brunelli**

**£115.00 per 6 bottles IB | £154.00 inc duty & VAT**

The lovely 2019 Rosso di Montalcino is a ripe, opulent, easy drinking Tuscan red to pair with pasta or grilled meats. The wine offers a first wave of bright fruit with plump cherry and plum. That is soon followed by Sangiovese-specific tones of rose bud, potting soil and grilled herb. The wine is aged in Slavonian oak casks for a brief seven months.

### **2015 Brunello di Montalcino Riserva Gianni Brunelli**

**£395.00 per 6 bottles IB | £490.00 inc duty & VAT**

The Gianni Brunelli Le Chiuse di Sotto 2015 Brunello di Montalcino Riserva is another beauty from this bijoux estate. This wine offers texture and depth, but it does not have the same level of luminosity or brightness that we got in the 2016 Brunello. It shows some charred aromas with spice and ripe fruit, with wide and large ambition. I got a touch of Graham cracker and brown sugar, followed by spice and ripe fruit. This is a long and generous wine, with soft fruit and texture on the long finish.

## **Poggio Antico**

Located at an average altitude of approximately 450 meters (1,476 feet) above sea level, the Poggio Antico estate is one of the highest altitude producers of Brunello. The calcareous and rocky soil ensures perfect drainage and is particularly suited for growing high quality grapes necessary for the full-bodied wines of Brunello. About 32.5 hectares of the 200 hectare estate are under vine. Since 1990 Poggio Antico wines have been rated by Wine Spectator 5 times within their “Top 100 Wines of the Year.”

### **2019 Rosso di Montalcino Poggio Antico**

**£115.00 per 6 bottles IB | £154.00 inc duty & VAT**

As is often the case, Poggio Antico’s 2019 Rosso di Montalcino is terrific. This full-bodied, sumptuously textured wine caresses the palate with layers of sweet dark fruit, smoke, tar, toasted oak, liquorice and aniseed root. It seems to have enough stuffing to age for the medium term, but is probably at its best while the fruit is still vibrant and vital. An exceptional effort from a fine vintage.

### **2016 Brunello di Montalcino Poggio Antico**

**£275.00 per 6 bottles IB | £346.00 inc duty & VAT**

The 2016 Brunello di Montalcino offers a pure and classic expression of the vintage with bright fruit tones, wild cherry, toasted nut, blue flower and forest floor.

Whereas the other wines in the Poggio Antico portfolio undergo aging in smaller *tonneaux*, this wine is aged in large Slavonian casks instead. You taste the lift and brightness of the fruit, and it's all quite lovely. Grapes are sourced across a 13-hectare site at a very high 500 meters in elevation. The name of this area is I Poggi, and the soils here are a bit lighter and rockier with both schistous galestro and limestone alberese. I love the delicate approach here, the intensity of those floral aromas, and the silky nature of the mouthfeel. Some 34,000 bottles will be released in January 2021. This classic Brunello really stands out in this vintage.



## **2016 Brunello di Montalcino Altero Poggio Antico**

**£325.00 per 6 bottles IB | £405.00 inc duty & VAT**

If you have visited the site that gives birth to this wine, it's impossible to forget the view. This is one of the only (maybe the only) vineyard in Montalcino from which you can see the twinkle of light that reflects off the Tyrrhenian Sea in the far distance. That altitude, exposure and open panorama shapes the very elegant Poggio Antico 2016 Brunello di Montalcino Altero.

Specifically, the fruit comes from Il Vignone, located in the I Poggi area, at 500 meters in altitude (very high for Montalcino). Il Vignone measures at just under five hectares and sees loose, well-draining soils. The wine reveals dark fruit intensity and concentration with black cherry, plum and tilled earth. There's a tangy hint of tilled earth or dried lilac as well. The character of this wine is more robust for sure, but that elegance that we saw in the classic Brunello is also present here.

## **2015 Brunello di Montalcino Riserva Poggio Antico**

**£525.00 per 6 bottles IB | £646.00 inc duty & VAT**

The Poggio Antico 2015 Brunello di Montalcino Riserva (with 9,000 bottles going to market in January 2021) is a thickly textured and rich wine with fruit-driven flavours and extra fibre. The wine sings with the characteristics of this vintage that will be remembered for the sunshine, the warmth and the picture-perfect fruit. Each cluster hung from the vine with glorious perfection. There is more warmth and dark plum intensity here for sure, and you also get greater latitude in terms of those savoury tones of leather, tobacco and tilled earth. The Riserva is sourced from the Il Vignone site at a high 500 meters above sea level where summer breezes keep the grapes healthy and ripe.

## **Altesino**

A leader in various important innovations in the production of Sangiovese from Montalcino, causing it to stand out and become a reference point for the entire territory. Some of the positive contributions putting Montalcino on the world map were the introduction of the "Cru" (Montosoli) concept in 1975, the first experiments with barriques in 1979, the production in 1977 of the first Grappa from a winery and the first Futures (purchasing wine before its release) for Brunello 1985. Over the last forty years an intense relationship has been developed with the land and the Altesino philosophy has always been to produce high quality wines that convey this history.

### **2016 Brunello di Montalcino Altesino**

**£215.00 per 6 bottles IB | £274.00 inc duty & VAT**

Bold cherry, dried raspberry and myrtle add to the intensity and the brightness of the bouquet. The Altesino 2016 Brunello di Montalcino displays a lively and fruit-forward ensemble with an infectious and cheerful sense of energy. This is a tonic and crisp expression of Sangiovese with lifted berry aromas backed by subtle spice, tar and liquorice gained over two years of barrel aging.



### **2016 Brunello di Montalcino Montosoli Single Vineyard Altesino**

**£365.00 per 6 bottles IB | £454.00 inc duty & VAT**

The Altesino 2016 Brunello di Montalcino Montosoli (with 15,000 bottles produced) is a true beauty. The wine reveals dark fruit intensity that comes forth as blackberry, plum and summer cherry. In no time, those aromas shift to the savoury side of the spectrum with smoke, tar and tobacco. The results are generous and layered, offering the best of what the celebrated Montosoli cru can offer, especially in an iconic vintage such as this.

## **Caprili**

The Caprili estate spreads out over an area of 58 hectares in the southwest territory of the Municipality of Montalcino on the hillside which slopes down towards the Orcia and Ombrone rivers. Of the total property, 15.5 hectares of the land is covered with vines. Sangiovese Grosso is cultivated on a total of 14.5ha for Brunello di Montalcino D.O.C.G. and Rosso di Montalcino D.O.C.G. Trebbiano, Malvasia and Vermentino varieties are planted on 0.8 hectares of land for S. Antimo Bianco D.O.C.

### **2016 Brunello di Montalcino Caprili**

**£155.00 per 6 bottles IB | £202.00 inc duty & VAT**

The 2016 Brunello di Montalcino makes a great first impression thanks to the purity and intensity of the fruit. Those two things - purity and intensity - can sometimes be uncomfortable bedfellows, but this expression from Caprili unites them in happy marriage. The bouquet opens to bright red fruit, cola, chopped mint and blue flower. There is a lot of beautiful energy on hand. The wine is smooth and silky, giving it both near and long-term appeal.

## **Canalicchio di Sopra**

Founded in 1962 by Primo Pacenti and now owned by his son Pier Luigi Ripaccioli and run by grandson Francesco Ripaccioli, Canalicchio di Sopra mirrors the history of Montalcino itself as its Brunello production moved the region from poverty to prosperity. Situated in the northern Brunello zone, Canalicchio's 37 acres lie at some of the highest altitude in Montalcino, receiving limited exposure to the influence of the Mediterranean Sea, and this location allows the estate to craft outstanding wines in challenging years because, sheltered by Monte Amiata and kissed by the sea, Canalicchio's special microclimates can spare its vineyards from excessive heat or rain, protect them from hail, and generally help the estate's grapes to ripen evenly when other producers are left high and dry.

### **2019 Rosso di Montalcino Canalicchio di Sopra**

**£99.00 per 6 bottles IB | £135.00 inc duty & VAT**

The Canalicchio di Sopra 2019 Rosso di Montalcino is a fresh and versatile wine. This wine is made from a selection of the estate's youngest vines, with about 90% of the fruit coming from the Canalicchio area and 10% from Montosoli. It offers a snappy, lean to medium-weight drinking style with lots of freshness and enough texture to withstand some near-term cellar aging.

### **2016 Brunello di Montalcino Canalicchio di Sopra**

**£235.00 per 6 bottles IB | £298.00 inc duty & VAT**

The Canalicchio di Sopra 2016 Brunello di Montalcino shows balance and symmetry, with that difficult twofold delivery of power and elegance. This terrific new release shows dark fruit and tart cherry, but then unwinds slowly to reveal light spice, toasted nut, blue flower and crushed limestone. The wine affords a genuine sense of place with roots in the northern half of the appellation where the light is whiter and the nights are cooler. That brilliant luminosity appears in the pure quality of fruit and the sharp focus of the mouthfeel, driven by balanced tannins and acidity. The sensation it gives is compact and long, without too much extra volume or padding. This wine is like a contoured, chiselled and carefully polished marble statue that you would see in a Renaissance church.



## **San Polino**

Katia and her husband Luigi make incredible wines from their cult winery, farming with a true biodynamic mind set and crafting wines of elegance, beauty and finesse. So much so that they have recently captured the attention of James Suckling and Jancis Robinson for their pioneering approach to biodynamic viticulture. As a relatively new producer to the Brunello scene, they have already garnered a perfect score from James Suckling and very high praise from other critics. Using Luigi's scientific experience of mapping the Amazon rainforest they decided to try their hands at "creating wines as complete reflections of the biodiversity of their terroir" Katia explains. This tiny estate of only 4 hectares now produces luscious and balanced wines farmed bio-dynamically by this energetic couple who, it is clear, pour all their heart and energies into these sublime wines. They have been described as having "an incredible clarity and pureness of fruit that is unequalled in the region".

### **2016 Brunello di Montalcino San Polino**

**£235.00 per 6 bottles IB | £298.00 inc duty & VAT**

The 2016 Brunello di Montalcino (made with organic fruit) opens to dark fruit, cherry and dried plum. Those fruit tones are ripe with extra sweetness, but they are neatly framed by tar, smoke and exotic spice that recalls mesquite or cedar wood. The dark ripe intensity of the fruit is tightly interwoven within those oak-driven flavours and the wine's full-bodied fibre. This 10,000-bottle release has come along nicely over the years, showing a steady upward climb in quality and distinction.

### **2016 Brunello di Montalcino Helichrysum San Polino**

**£275.00 per 6 bottles IB | £346.00 inc duty & VAT**

Made with certified organic fruit, the 2016 Brunello di Montalcino Helichrysum opens to full-bodied richness and concentration. It reveals a dark and velvety side to Sangiovese, and it shows the latitude of the grape, thanks to its fresh acidity and tannic structure. This special selection (with 6,000 bottles made) will benefit from more years in the cellar, but among these new Brunello releases from 2016, this wine should also perform nicely in a near or medium-term drinking scenario.

## 2015 Brunello di Montalcino Riserva San Polino

**£395.00 per 6 bottles IB | £490.00 inc duty & VAT**

The San Polino 2015 Brunello di Montalcino Riserva (a 6,000-bottle release made with organic fruit) is another pretty protagonist from the vintage that does not hold back in terms of intensity, primary fruit character and dark plummy ripeness. Keeping in line with the characteristics of this warm and sunny vintage, this is a generous, soft and fruit-forward expression. Those 2015 tannins are a bit softer compared to 2016, and this wine is almost, but not quite, ready to drink straight out of the gate. For best results, however, give it another three years.



## **Conti Costanti**

Costanti is one of the finest estates in Montalcino, producing very high quality Brunellos that are elegant, complex and extremely long-lived. Andrea Costanti runs it in collaboration with consultant oenologist Vittorio Fiore. The estate is situated in Colle al Matrieche in the eastern zone of the Montalcino district and the 7 hectares of vineyards are located on a high ridge 400 metres above sea level. At harvest time Costanti employs a rigorous selection process which ensures that only the finest quality fruit is used. His Brunellos are typically backward, dense and fairly impenetrable in their youth. They require bottle ageing to show at their finest and, when fully mature, they are amongst the richest and most harmonious wines in the district.

### **2016 Brunello di Montalcino Conti Costanti**

**£345.00 per 6 bottles IB | £430.00 inc duty & VAT**

The Conti Costanti 2016 Brunello di Montalcino shows warm fruit layering with cherry, wild raspberry and plum. You might also notice some touches of sweetness with candied orange skin and lavender honey. At the back of it all, you get tilled earth and a touch of black olive. This wine reveals good complexity to the bouquet and follows up with a streamlined, mid-weight mouthfeel.

## **Castiglion del Bosco**

Castiglion del Bosco Brunello di Montalcino comes from the Capanna vineyard, located in the north-west part of Montalcino. The unique characteristics of this plot are its natural isolation, its altitude and the Galestro rock soil that make wines with refined elegance and enchanting perfume. Fermentation took place in stainless steel tanks at a controlled temperature of 28°C and the wine was matured in French oak casks (30-50hl) and barriques for 24 months. A fine Brunello produced from grapes grown at 350-460 metres above sea level, in the spectacular 'Capanna' vineyard, which covers 42 hectares facing south/south west towards the Tyrrhenian coast.

### **2016 Brunello di Montalcino Castiglion del Bosco**

**£215.00 per 6 bottles IB | £274.00 inc duty & VAT**

The complexity and beauty to this is really something with cherry, walnut, tobacco and cigar-box character. Sweet cherries. It's full-bodied and deep with super intensity and power. Layered and beautiful. Really refined tannins. Some whole-berry fermentation gives this added character. Goes on for minutes. Try after 2025.

## **Tenuta Castelgiocondo**

The territory of Castelgiocondo, dominated by the ancient castle and a small medieval village, is situated to the south-west of Montalcino between 250 and 400 metres above sea-level, an ideal terroir for the production of Sangiovese. The village of Castelgiocondo overlooks the historic estate belonging to the Frescobaldi family in Montalcino: an ancient stronghold built in 1100 to defend the road leading from the sea to Siena. The property was one of the first estates to begin producing Brunello di Montalcino in 1800, and its historic importance is represented on the label of Castelgiocondo by the figure of a condottiere from a celebrated fresco of the Sienese artist Simone Martini. The artist's depiction shows Guidoriccio da Fogliano, commander of the troops of Siena who in 1323 led the attack on the Montemassi castle; an historic moment that coincided with the initiation of the Frescobaldi family's centuries-old adventure in the world of wine.

### **2016 Brunello di Montalcino Tenuta CastelGiocondo**

**£195.00 per 6 bottles IB | £250.00 inc duty & VAT**

The Frescobaldi 2016 Brunello di Montalcino CastelGiocondo shows dark fruit, plum and spice. The wine offers good density and richness, but the aromatic intensity is downplayed compared to some of its peers from this classic vintage. Other than that, all the wine's elements are in the right place with cherry, wild plum, rose and tilled earth.

## **Castello Romitorio**

Since 1984, the Castello Romitorio winery has been committed to the study, exploration and promotion of top Brunello di Montalcino wines. This has been possible thanks to the work of Italian artist Sandro Chia, and his bond with Franco Martini, a Brunello di Montalcino expert and the cellar master of Castello Romitorio. This bond now continues between Sandro's son Filippo and Franco's son Stefano, the next generation. Their team has an intimate knowledge of the land and an immense respect for their local heritage and traditions, which allows Castello Romitorio to express the essence of Brunello di Montalcino. Their agricultural practices are low impact and take into consideration the nature that surrounds them as they interact with the indigenous flora and fauna in order to capture and develop the subtle nuances that exist in both the land and the vines they cultivate.

### **2016 Brunello di Montalcino Castello Romitorio**

**£245.00 per 6 bottles IB | £310.00 inc duty & VAT**

The Castello Romitorio 2016 Brunello di Montalcino is a classic expression of the vintage, showing lots of ripe fruit, crushed mineral, herbal nuances and varietal-driven purity. This wine nails that sweet spot between elegance and power that is not easily achieved. It offers an expanded array of Sangiovese flavours with wild cherry, forest floor, crushed clove and medicinal herb, but it also shows plump density and a velvety texture. Filippo Chia and his team have created a solid wine for medium or long-term drinking.

### **2016 Brunello di Montalcino Filo di Seta Castello Romitorio**

**£225.00 per 3 bottles IB | £278.00 inc duty & VAT**

The Castello Romitorio 2016 Brunello di Montalcino Filo di Seta is beautiful in the way you would regard a contemporary painting awash in colour, texture and broad brush strokes. It doesn't all line up at first glance, but then you are magically aware of the symmetry between the lifted fruit aromas and the grounded spice and oak. The wine's various moving pieces come together in harmony. Thanks to its softly integrated tannins, it also shows great versatility in terms of its drinking window. You can enjoy it in the medium term or wait for later.

## **2015 Brunello di Montalcino Riserva Castello Romitorio**

**£425.00 per 3 bottles IB | £518.00 inc duty & VAT**

Showing richness, dark fruit, bold cherry and blackberry, the Castello Romitorio 2015 Brunello di Montalcino Riserva (with exactly 7,456 bottles made) embraces the exuberant character of the vintage, its warmth and its sunshine. If you seek a time capsule of 2015, I suggest that you put this bottle somewhere safe. The tannins are polished and chiselled, and at its core the wine is overflowing with blackberry preserves, cherry confit and plum.

## **Mastrojanni**

Mastrojanni has been writing history with its wines since 1975, collecting awards from all over the world. Today, thanks to an exceptional terroir in Castelnuovo dell'Abate and an owner, Francesco Illy, who has believed in this terroir for decades, Mastrojanni has become one of the most respected Montalcino producers in the region. Gabriele Mastrojanni bought the San Pio and Loreto estates in 1975 and decided to plant his first vineyards, parts of which are still producing fine Brunello wines today. Andrea Machetti took hold of the winemaking reins of Mastrojanni in 1992 quickly transforming the winery into one of the most highly respected producers. A man of few words, Andrea now knows each of the estate's vineyards intimately allowing him to increase fruit quality vintage after vintage.

### **2016 Brunello di Montalcino Mastrojanni**

**£245.00 per 6 bottles IB | £310.00 inc duty & VAT**

The Mastrojanni 2016 Brunello di Montalcino is dark and velvety in appearance, boasting rich fruit concentration. The bouquet shows dried cherry, blackberry, spice, leather, tar and all the good things you get when Brunello lives a trouble-free childhood in the winery. I recall the 2015 vintage showing enhanced density and richness, and this wine unfolds in a very similar manner. Perhaps the difference between the two vintages is more clearly enunciated in terms of mouthfeel. This 2016 vintage gives the impression of being more linear, tight and structured. Elegant mineral tones define the long and polished finish of this 55,000-bottle release.

### **2016 Brunello di Montalcino Vigna Loreto Mastrojanni**

**£435.00 per 6 bottles IB | £538.00 inc duty & VAT \*Strictly Allocated\***

The Vigna Loreto, located on the slope in front of the Mastrojanni winery, is the estate's showpiece vineyard, not only because it is positioned in full view of incoming visitors but also because of its ideal southeast-facing exposures. It is 1.58 hectares in size and has pebbles and tufo. The 2016 Brunello di Montalcino Vigna Loreto (with 8,000 bottles produced) is awash in sunlight and Tuscan luminosity, resulting in a ripe and fruit-forward Brunello that never shies away in terms of richness or intensity. Indeed, the wine delivers a special level of power that transcends the bouquet and the palate, resulting in dark fruit, spice, leather, cured tobacco and rosemary essence. The tannins are firm but integrated and otherwise tucked into the ample flesh of the wine.

## **Il Marroneto**

Alessandro Mori's new releases are sought out by collectors the world over, especially his single vineyard Madonna delle Grazie of which merely 5,000 bottles are produced. Alessandro knows his vineyards intimately and understands how to coax the best out of this venerable varietal in the cellar producing wines of great purity and suppleness. The wines leapt to their current prominence when The Wine Advocate's Italy critic Monica Lerner scored the 2010 Madonna delle Grazie 100 points which helped cement this wine's place amongst the most sought after Brunello wines at en primeur.

### **2018 Rosso di Montalcino Il Marroneto**

**£145.00 per 6 bottles IB | £190.00 inc duty & VAT**

The 2018 Rosso di Montalcino Ignaccio is all opulence and fruit forward intensity, accessibility and informality. It pours from the bottle with a bright ruby gleam and delicate aromas of wild berry, blue flower and light dustings of sweet spice. There is a note of freshly milled white pepper and Botté oak spice that mingle with other wild Italian dried herbs. An accomplished wine for sure.

### **2016 Brunello di Montalcino Il Marroneto**

**£299.00 per 6 bottles IB | £375.00 inc duty & VAT**

Out of the gate, the Il Marroneto 2016 Brunello di Montalcino shows exciting purity and red fruit intensity. Compared to the Madonna delle Grazie, this wine has an ever-more lifted quality to the bouquet, whereas the Madonna has a firmer underlying texture that bodes well for longer aging. The character here is fresh, lively, youthful and vibrant. In fact, I would recommend drinking this wine while all those elements are still intact. The bouquet is crazy fun to describe: I get whiffs of black cherry, macchia mediterranea (which is not too different from what we call chaparral in California), peppercorn, dried cranberry and even a whiff of something that reminded me of the delicious rosemary herb mix you stuff inside roast porchetta. The base of the wine is light, almost weightless, but its structure and firmness do eventually catch up on the long finish.

## **2016 Brunello di Montalcino Il Marroneto Madonna della Grazie**

**£985.00 per 6 bottles IB | £1198.00 inc duty & VAT \*Strictly Allocated\***

There it is: that Il Marroneto magic. To my palate, Alessandro Mori's 2016 Brunello di Montalcino Madonna delle Grazie best captures the soaring spirit and ambition of Brunello, made in its purest and most naked form. This vintage is a twin sibling to the 2010 that I awarded a perfect score. Whereas that wine surprised me, appearing with so much unexpected radiance and brilliance, this wine won me over in a more careful, less emotional and more contemplative manner. Having now tasted the 2010 vintage multiple times, I better know what to expect in terms of the near-term aging evolution of the 2016. I know that the laser-sharp purity of the fruit will soften, leading to more nuanced and finessed tones of underbrush, lilac, iron ore and candied orange peel over the next five years. This wine unfolds to show deep complexity up front with buoyant and jovial red fruit at its core. It vibrates with electric energy and charm.

**(Some large formats also available – prices on request.)**



**Alessandro Mori from Il Marroneto**

## **Caparzo**

Established in 1970, Caparzo is one of Montalcino's 30 historic wineries, and is amongst those that contributed to the fame of Brunello di Montalcino. Purchased by the current owner Elisabetta Gnudi Angelini in 1998 after a period of dilapidation, she was determined to grow, improve and develop this estate back to its former glory. Investment in the vineyard, modernisation in the winery and the help of winemaker Massimo Bracalente have all ensured that Caparzo is now enjoying a comeback as a top Brunello producer. The Caparzo estate covers 200 hectares, 90 hectares are vineyards and 9 are designated for Brunello, distributed throughout different hillsides in the DOCG, ranging from 220 to 300 metres above sea level. Owing vineyards in Caparzo, La Casa, La Caduta, Il Cassero and San Piero Caselle, which constitute almost all of Montalcino's best areas, is most certainly one of Caparzo's strong points. This selection of the best vineyards, allows Caparzo to draw the best fruit from every vintage.

### **2016 Brunello di Montalcino Caparzo**

**£185.00 per 6 bottles IB | £238.00 inc duty & VAT**

Caparzo's 2016 Brunello di Montalcino is a lush and voluptuous wine with soft cherry aromas at the front of spice, dark chocolate and toasted almond. The wine is more approachable in style with a drinking window that can offer pleasure to those too impatient to wait. The tannins are also sweeter and softer and integrated for a more gentle approach. The finish is marked by an evident touch of creamy vanilla from the oak. A delicious offering once again.

### **2016 Brunello di Montalcino La Casa Single Vineyard Caparzo**

**£325.00 per 6 bottles IB | £406.00 inc duty & VAT**

Caparzo's 2016 Brunello di Montalcino Vigna La Casa opens to a very fine and precise bouquet that is carefully assembled with crisp berry notes, cherry, tar, liquorice and toasted oak spice. The wine remains concentrated and generous with a crisp overall acidity and vibrancy. There is a pretty note of crushed stone or granite on the close that combines with aromatics of pineapples and cherries dipped in milk chocolate. The La Casa vineyard site is characterized by clay soils broken up with shards of Galestro schist that adds to the cool and fresh profile of the wine. This lovely single-vineyard Brunello is almost ready to drink on release but it should also improve for the next 8-10 years with extra cellar aging.

## **Podere Scopetone**

Loredana Tanganelli is the daughter of Montalcino's former postman; her husband Antonio, the son of a zafferano farmer from nearby San Quirico. In 2003 they met and together they planted some vines in the Porrone zone of Montecucco. From 2009 they began to rent the tiny Scopetone estate from Angela Corioni; an estate that first rose to prominence in 1982, under the supervision of Giulio Gambelli. Scopetone's vineyards lay under the 'city' walls, in the 'Montalcino' zone, high up on cool chestnut wood soils facing south / south-west.

### **2016 Brunello di Montalcino Podere Scopetone**

**£215.00 per 6 bottles IB | £274.00 inc duty & VAT**

The 2016 Brunello di Montalcino from Podere Scopetone opens to classical perfumed notes of dried cherry, cured meat and grilled herbs. This mid-weight wine presents a smooth and silky texture that covers the palate from start to finish. There is some primary fruit still on display that is reinforced by the wine's bright acidity and the tonic freshness it imparts to the palate. This Brunello ages in Slavonian oak casks for two years and represents a truly classical expression of Brunello.

## **Poggio di Sotto**

Poggio di Sotto was established in 1989 in Castelnuovo dell'Abate on the south-east side of Montalcino. Located with vineyards from 200 to 400 meters above sea level, with steep slopes. This altitude, with the protection of the ancient volcano Amiata on one side and the river Orcia combined with the sea breeze from the other, results in a unique micro-climate making it one of the best areas for the growing of Sangiovese.

### **2016 Poggio di Sotto Brunello di Montalcino**

**£725.00 per 6 bottles IB | £886.00 inc duty & VAT**

The 2016 Brunello di Montalcino is absolutely gorgeous. The wine is broody at the very beginning, but it quickly opens up to deliver soaring intensity and profound elegance. It goes from 0 to 100 in seconds and grabs all your attention and admiration in the process. The bouquet reads like a textbook pure Sangiovese with wild berry, rose hip, pressed violets, cola, balsam herb, licorice and cigar ash. The bouquet underlines the wine's enormous finesse and pedigree, but the mouthfeel is all about frankness, directness and power. Undoubtedly one of the sexiest 2016s of the vintage.

## **Salvioni**

Azienda Salvioni is situated in the north east of Montalcino and produces two Sangiovese-based wines – its flagship Brunello di Montalcino DOCG, and a Rosso di Montalcino DOC wine. Azienda Salvioni released its first Brunello di Montalcino wine in 1985 from grapes sourced at its La Cerbaiola vineyard. The 20-hectare vineyard is divided into three plots of Sangiovese vines varying in age from 10-25 years old. The vines are planted at an altitude of between 420 to 440 meters above sea level, with each plot characterized by its own distinctive microclimate and soil composition of chalk and marl. The estate's signature Brunello di Montalcino is only made in the best years; therefore the estate will use its entire Sangiovese crop for its Rosso di Montalcino in lesser harvest years. Vinification takes place over approximately 30 days in stainless steel vats. The Brunello di Montalcino sees 36 months in Slavonian oak barrels, whereas the Rosso di Montalcino is aged for 12 months in barrel. Both wines are also aged in bottle.

### **2019 Salvioni Rosso di Montalcino**

**£210.00 per 6 bottles IB | £268.00 inc duty & VAT**

This soft, refined Rosso is a great introduction to the wines of Giulio Salvioni. Salvioni's 2019 Rosso di Montalcino La Cerbaiola is a dense, silky, fine expression of Sangiovese that caresses the palate with layers of bright red berries, flowers, tobacco and spices. The 2019 impresses for its overall sense of harmony and poise. Unfortunately, Salvioni only makes his Rosso in some vintages and only when certain casks don't reach his exacting standards for Brunello.

### **2016 Salvioni Brunello di Montalcino**

**£575.00 per 6 bottles IB | £706.00 inc duty & VAT**

This is another classic Brunello from Salvioni, with one foot firmly planted in a sense of place and the other in varietal purity. You really can't ask for more in a world-class Brunello such as this, hailing from a highly ranked vintage. Thanks to the sunny and warm growing season, the fibre and texture of this wine is a little fleshier and denser compared to the cooler 2013 vintage (no 2014 was produced). This beautiful wine delivers a knockout blow of saturated colour loaded with dark cherry and earthy blackberry aromas, all backed by spice, freshly tilled earth, crushed gravel, iron ore, cigar ash, violets and blood oranges. There is a subtle point of softness and sweetness on the finish that is a signature of this incredible vintage.

*"I learned a long time ago as a wine critic that great years are years when everything is outstanding from the lesser-known properties to the most prestigious ones. The 2016 and 2015 vintages certainly achieved this, making this pair of years the greatest ever for Brunello di Montalcino."* - **James Suckling (JamesSuckling.com, 2020)**

*"I see the 2016s as long-term and cellar-worthy thanks to their balanced acidity and more pronounced tannic backbone."* - **Monica Lerner (RobertParker.com, 2020)**

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